

## Rose Kennedy's Boston Cream Pie



### *Cake:*

1-3/4 cups cake flour  
1/2 teaspoon salt  
2 teaspoons baking powder  
1/3 cup butter or margarine  
1/2 teaspoon vanilla  
1 cup granulated sugar  
2 eggs  
1/2 cup milk

### *Cream filling:*

1/2 cup granulated sugar  
3 teaspoons flour  
Pinch of salt  
1 cup milk  
2 egg yolks, slightly beaten  
1/2 teaspoon vanilla

### *Chocolate frosting:*

2 ounces unsweetened chocolate  
1 tablespoon butter  
1/2 cup milk  
2 cups confectioners' sugar  
1/2 teaspoon vanilla

**DIRECTIONS:** Preheat oven to 375 degrees.  
Lightly grease and flour two 8 or 9-inch round layer

cake pans. Sift together flour, salt and baking powder, set aside. In mixing bowl, cream together butter or margarine with vanilla and use an electric mixer to gradually beat in 1 cup sugar, until fluffy before beating in the 2 eggs, one at a time. Stir in 1/2 cup of the flour mixture to the creamed mixture, along with 1/4 cup milk. Then add another 1/2 cup of the flour mixture, along with another 1/4 cup milk. Add remaining flour mixture and beat just enough to blend. Spoon batter into prepared cake pans and bake for 25 to 30 minutes, testing that cake is done before removing.

To make cream filling, in a heavy saucepan, combine sugar, flour, salt and milk and stir over a low heat about 5 minutes or until thickened. Add egg yolks and cook and stir another 3 minutes longer. Add vanilla and chill filling before assembling once cakes have cooled.

To make frosting, use a double boiler to melt and combine chocolate, butter and milk, stirring constantly. Remove from heat and allow to stand until lukewarm and then stir in powdered sugar and vanilla, beating until thick enough to spread. Remove cooled cakes from pan, and assemble with cream filling layer between and frost with chocolate frosting.

Makes 10 serving slices.

Recipe from Phil Potempa's daily entertainment news column, May 18, 2011. [www.nwitimes.com](http://www.nwitimes.com).